

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0282263 - UME TEA		Site Address 4750 ALMADEN EX 136, SAN JOSE, CA 95118		Inspection Date 10/13/2025		Placard Color & Score GREEN 86		
Program PR0423406 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name MJ UME TEA ALMADEN INC		Inspection Time 11:30 - 12:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By JASON				FSC Jason Tan 04/08/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth					X		
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly			X				
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0282263 - UME TEA		Site Address 4750 ALMADEN EX 136, SAN JOSE, CA 95118	Inspection Date 10/13/2025
Program PR0423406 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name MJ UME TEA ALMADEN INC	Inspection Time 11:30 - 12:30
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee, while wearing gloves, put on a second pair gloves to handle raw food, employee then removed second pair of gloves and continued handling equipment. [CA] After handling raw foods, gloves must be removed and hands washed prior to placing another pair of gloves and handling other equipment.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Chlorine in three compartment sink measured 25ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed water/juices accumulation at the bottom of the preparation unit with raw chicken. [CA] Ensure that unit is functioning appropriately (eliminate leaks) and ensure that spills are cleaned up. Maintain equipment in clean and sanitary manner.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Scoops placed in standing water measuring 68F. [CA] Utensils shall be stored in the following manner:*

- 1) in the food with their handles above the top of the food and the container,*
- 2) in running water,*
- 3) in a container of water at 135°F or above,*
- 4) at room temperature if washed within 4 hours of initial use.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed multiple wiping cloths stored on counters. Chlorine in sanitizing bucket under the sink measured 200ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed heavy accumulation of food/debris around and under equipment. [CA] Regularly clean under cooking/preparation equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0282263 - UME TEA	Site Address 4750 ALMADEN EX 136, SAN JOSE, CA 95118	Inspection Date 10/13/2025
Program PR0423406 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name MJ UME TEA ALMADEN INC	Inspection Time 11:30 - 12:30

Measured Observations

Item	Location	Measurement	Comments
Milk	Front display	39.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Crema brulee	Cold holding insert	39.00 Fahrenheit	
Chicken	Cold holding insert	40.00 Fahrenheit	
Ambient air	Reach in freezer	20.00 Fahrenheit	
Chlorine	Three compartment sink	25.00 PPM	
Chlorine	Sanitizing bucket	200.00 PPM	
Cooked chicken	From fryer	183.00 Fahrenheit	
Water	Multituse utensil container	68.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	after correction
Warm water	Handwash	100.00 Fahrenheit	
Chicken	Under counter reach in	40.00 Fahrenheit	Infrared
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Facility has been approved for the fryer in use without a hood, permit condition to be removed and permit will be changed to a risk category 2.

Two door reach in fridge in back preparation area is not working per PIC, a replacement refrigerator has already been purchased and will be installed tomorrow.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/27/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Jason Tan
Owner
Signed On: October 13, 2025